

(FILE 'HOME' ENTERED AT 18:32:12 ON 16 SEP 2002)

FILE 'EUROPATFULL, PCTFULL, USPATFULL, USPAT2, WPIDS' ENTERED AT  
18:32:20

ON 16 SEP 2002

L1 968 S MONOUNSATURATE? (5A) (FATTY(W)ACID#) OR MUFA#  
L2 880 S MONOUNSATURATE? (3A) (FATTY(W)ACID#)  
L3 25, S L2(20A) (% OR PERCENT?)  
L4 16 S L3 NOT PY>=2000

L4 ANSWER 10 OF 16 USPATFULL  
ACCESSION NUMBER: 1998:79425 USPATFULL  
TITLE: Modification of vegetable oils using desaturase  
INVENTOR(S): Poutre, Candace Gloria, Madison, WI, United States  
PATENT ASSIGNEE(S): Mchra-Palta, Asha, Madison, WI, United States  
Agrigenetics, Inc., San Diego, CA, United States (U.S.  
corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 5777201		19980707
APPLICATION INFO.:	US 1996-742273		19961031 (8)
RELATED APPLN. INFO.:	Continuation of Ser. No. US 1994-222553, filed on 4 Apr		
No.	1994, now abandoned which is a continuation of Ser.		
DOCUMENT TYPE:	US 1992-850714, filed on 13 Mar 1992, now abandoned		
FILE SEGMENT:	Utility		
PRIMARY EXAMINER:	Granted		
LEGAL REPRESENTATIVE:	Rories, Charles C.P.		
NUMBER OF CLAIMS:	Saliwanchik, Lloyd & Saliwanchik		
EXEMPLARY CLAIM:	25		
NUMBER OF DRAWINGS:	1		
LINE COUNT:	4 Drawing Figure(s); 4 Drawing Page(s)		
SUMM	1248 . . . plant seed by transforming the plant seed to express a yeast delta-9 desaturase gene. The modification may involve increasing the percent content of <b>monounsaturated fatty acid</b> in the seed oil of the plant seed. The <b>monounsaturated fatty acid</b> so affected may have a carbon chain length of from 16 to 24 carbon atoms, such as, for example, <i>cis</i> -9-hexadecanoic. . .		
CLM	What is claimed is: 12. The method as defined by claim 11, wherein said modification comprises an increase in the percent content of <b>monounsaturated fatty acid</b> in the seed oil of said plant seed.		

L6 ANSWER 1 OF 3 WPIDS (C) 2002 THOMSON DERWENT  
ACCESSION NUMBER: 2001-662907 [76] WPIDS  
DOC. NO. CPI: C2001-194703  
TITLE: Sterol ester composition used in edible oils has  
fatty acid moieties comprising  
monounsaturated fatty acids.  
DERWENT CLASS: D13 D16 D23 E15  
INVENTOR(S): BERGER, R S; BROCK, M H; HOWIE, J K; LESSEN, E H; SCHUL,  
D A; WONG, V Y  
PATENT ASSIGNEE(S): (PROC) PROCTER & GAMBLE CO; (BERG-I) BERGER R  
S; (BROC-I) BROCK M H; (HOWI-I) HOWIE J K; (LESS-I)  
LESSEN E H; (SCHU-I) SCHUL D A; (WONG-I) WONG V Y  
COUNTRY COUNT: 95  
PATENT INFORMATION:

PATENT NO	KIND	DATE	WEEK	LA	PG
WO 2001072136	A1	20011004	(200176)*	EN	40
RW: AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW MZ NL OA PT SD SE SL SZ TR TZ UG ZW					

L2 ANSWER 1 OF 11 WPIDS COPYRIGHT 2002 DERWENT INFORMATION LTD  
 ACCESSION NUMBER: 2001-662907 [76] WPIDS  
 DOC. NO. CPI: C2001-194703  
 TITLE: Sterol ester composition used in  
       edible oils has fatty acid moieties comprising  
       monounsaturated fatty acids.  
 DERWENT CLASS: D13 D16 D23 E15  
 INVENTOR(S): BERGER, R S; HOWIE, J K; LESSEN, E H; SCHUL, D A; WONG,  
 V  
 Y  
 PATENT ASSIGNEE(S): (PROC) PROCTER & GAMBLE CO  
 COUNTRY COUNT: 94

PATENT INFORMATION:

PATENT NO	KIND	DATE	WEEK	LA	PG
WO 2001072136	A1	20011004	(200176)*	EN	40
RW: AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW MZ NL OA PT SD SE SL SZ TR TZ UG ZW					
W: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT TZ UA UG UZ VN YU ZA ZW					

*same invention*  
*enst*

APPLICATION DETAILS:

PATENT NO	KIND	APPLICATION	DATE
WO 2001072136	A1	WO 2001-US9214	20010323

PRIORITY APPLN. INFO: US 2000-192412P 20000327

L2 ANSWER 4 OF 11 WPIDS COPYRIGHT 2002 DERWENT INFORMATION LTD  
 ACCESSION NUMBER: 2001-488739 [53] WPIDS  
 DOC. NO. CPI: C2001-146701  
 TITLE: Composition useful for general health benefits e.g.  
       cardiovascular benefits, comprises sterol,  
       stanol, sterol ester, stanol  
       ester and/or polyol fatty acid polyesters in  
       combination with L-arginine.  
 DERWENT CLASS: B04  
 INVENTOR(S): NIEHOFF, R L; SARAMA, R J  
 PATENT ASSIGNEE(S): (PROC) PROCTER & GAMBLE CO  
 COUNTRY COUNT: 94  
 PATENT INFORMATION:

PATENT NO	KIND	DATE	WEEK	LA	PG
WO 2001054686	A2	20010802	(200153)*	EN	42
RW: AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW MZ NL OA PT SD SE SL SZ TR TZ UG ZW					
W: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CR CU CZ DE DK DM DZ EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW					
AU 2001034548 A 20010807 (200174)					

APPLICATION DETAILS:

L27 ANSWER 4 OF 9 USPATFULL  
ACCESSION NUMBER: 94:35393 USPATFULL  
TITLE: Shortening compositions containing polyol fatty acid polyesters  
INVENTOR(S): Letton, James C., Forest Park, OH, United States  
Elsen, Joseph J., Cincinnati, OH, United States  
Guffey, Timothy B., West Chester, OH, United States  
Kester, Jeffrey K., West Chester, OH, United States  
Weisgerber, David J., Cincinnati, OH, United States  
PATENT ASSIGNEE(S): The Procter & Gamble Company, Cincinnati, OH, United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 5306516		19940426
APPLICATION INFO.:	US 1993-85467		19930630 (8)
DISCLAIMER DATE:	20100817		
RELATED APPLN. INFO.:	Continuation of Ser. No. US 1991-755254, filed on 5 Sep		
No.	1991, now abandoned which is a continuation of Ser.		
DOCUMENT TYPE:	US 1990-514793, filed on 26 Apr 1990, now abandoned		
FILE SEGMENT:	Utility		
PRIMARY EXAMINER:	Granted		
ASSISTANT EXAMINER:	Czaja, Donald E.		
LEGAL REPRESENTATIVE:	Wong, Leslie		
NUMBER OF CLAIMS:	Guttag, Eric W., Hemingway, Ronald L., Rosnell, Tara M.		
EXEMPLARY CLAIM:	31		
LINE COUNT:	1		
1387			
CAS INDEXING IS AVAILABLE FOR THIS PATENT.			
DETD	. . . radicals, and preferably not more than two double bonds in any single acid radical. Normally liquid fatty acids of the <u>oleic acid</u> series, having a single carbon-to-carbon double bond, are ideal for this purpose.		
DETD	. . . chain fatty acids (like the ones described in <u>European Patent Application 0322027</u> (Seiden) published Jun. 28, 1989), highly esterified		
	polyglycerol esters, acetyl fats, plant sterol esters, polyoxyethylene esters, jojoba esters, mono/diglycerides of fatty acids, and mono/diglycerides of short-chain dibasic acids.		
DETD	. . . be made with the shortening compositions, to meet special dietary needs, for example, of persons who are obese, diabetic, or → <u>hypercholesterolemic</u> . The present shortening compositions can be a major part of a low-fat, low-calorie, low-cholesterol diet, and they can be used. . .		

ACCESSION NUMBER: 624319      EUROPATFULL EW 199840 FS PS  
 TITLE: Cream rich in monounsaturated fatty acids.  
       Sahne mit hohem einfachungesaettigten Fettsaeuregehalt.  
       Creme riche en acide gras monoinsatures.  
 INVENTOR(S): Bouma, Hette, Hoxma 39, NL-9001 LD Grouw, NL;  
               Glas, Cornelis, Woelwijk 3, NL-9255 KE Tietjerk, NL  
 PATENT ASSIGNEE(S): Friesland Brands B.V., Pieter Stuyvesantweg 1, 8937 AC  
                   Leeuwarden, NL  
 PATENT ASSIGNEE NO: 2039860  
 AGENT: Smulders, Theodorus A.H.J., Ir. et al, Vereenigde  
           Octrooibureaux Nieuwe Parklaan 97, 2587 BN  
           's-Gravenhage, NL  
 AGENT NUMBER: 21191  
 OTHER SOURCE: EPB1998054 EP 0624319 B1 980930  
 SOURCE: Wila-EPS-1998-H40-T3  
 DOCUMENT TYPE: Patent  
 LANGUAGE: Anmeldung in Niederlaendisch; Veröffentlichung in  
           Englisch; Verfahren in Englisch  
 DESIGNATED STATES: R AT; R BE; R CH; R DE; R DK; R ES; R FR; R GB; R GR; R  
                   IE; R IT; R LI; R LU; R MC; R NL; R PT; R SE  
 PATENT INFO. PUB. TYPE: EPB1 EUROPAEISCHE PATENTSCHRIFT  
 PATENT INFORMATION:

PATENT NO	KIND DATE
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EP 624319	B1 19980930
	19941117
APPLICATION INFO.: EP 1994-201345	19940511
PRIORITY APPLN. INFO.: NL 1993-847	19930514
REFERENCE PAT. INFO.: EP 469656 A	
REF. NON-PATENT-LIT.: CONFECTIONERY PRODUCTION, vol.51, no.7, July 1985, GB pages 403 - 404 K.LAUTSEN 'Vegetable Fats in the Dairy Industry'	

DETDEN. . . a ratio of saturated fatty acids (SFAS) to polyunsaturated fatty acids (PUFAS) of greater than 10 and a ratio of **monounsaturated fatty acids (MUFAS)** to polyunsaturated fatty acids (PUFAS) of greater than 5. The **percentage of monounsaturated fatty acids** varies, depending on the feed regime of the lactating cow, between 15 and a maximum of 50%.  
 In . . . a ratio of saturated fatty acids (SFAS) to polyunsaturated fatty acids (PUFAS) of greater than 10 and a ratio of **monounsaturated fatty acids (MUFAS)** to polyunsaturated fatty acids (PUFAS) of greater than 5. The **percentage of monounsaturated fatty acids** varies, depending on the feed regime of the lactating cow, between 15 and a maximum of 50%.  
 For . . . polyunsaturated fatty acids, such as linoleic acid and linolenic acid, have poorer physiological properties than oils characterized by a high **percentage of monounsaturated fatty acids**, such as oleic acid, in particular as far as the cholesterol balance in humans is concerned. For this cholesterol balance,. . .  
 For . . . polyunsaturated fatty acids, such as linoleic acid and linolenic acid, have poorer physiological properties than oils characterized by a high **percentage of monounsaturated fatty acids**, such as oleic acid, in particular as far as the cholesterol balance in humans is concerned. For this cholesterol balance,. . .  
 In addition, in the cream for kitchen use according to the invention,

fats are included which contain a high percentage of monounsaturated fatty acids, in particular oleic acid. Generally, these fats are of vegetable origin. Suitable examples are olive oil and specific MUFA-rich sunflower. In addition, in the cream for kitchen use according to the invention, fats are included which contain a high percentage of monounsaturated fatty acids, in particular oleic acid. Generally, these fats are of vegetable origin. Suitable examples are olive oil and specific MUFA-rich sunflower.

L16 ANSWER 2 OF 3 USPATFULL  
ACCESSION NUMBER: 1999:18970 USPATFULL  
TITLE: Technique for specifying the fatty acid at the sn2 position of acylglycerol lipids  
INVENTOR(S): Dickson, Robert C., Lexington, KY, United States  
Lester, Robert L., Lexington, KY, United States  
Nagiec, M. Marek, Lexington, KY, United States  
PATENT ASSIGNEE(S): University of Kentucky Research Foundation, Lexington, KY, United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 5869304		19990209
APPLICATION INFO.:	US 1994-321670		19941012 (8)
DOCUMENT TYPE:		Utility	
FILE SEGMENT:		Granted	
PRIMARY EXAMINER:		Elliott, George C.	
ASSISTANT EXAMINER:		Schwartzman, Robert	
LEGAL REPRESENTATIVE:		Lowe, Price, LeBlanc & Becker	
NUMBER OF CLAIMS:	10		
EXEMPLARY CLAIM:	2		
NUMBER OF DRAWINGS:	19	Drawing Figure(s); 16 Drawing Page(s)	
LINE COUNT:	1305		

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

SUMM . . . for man. For example, diets rich in saturated fatty acids are associated with increased risk of coronary artery disease whereas monounsaturated fatty acids are associated with decreased risk. Plant seed also consist largely of triacylglycerol-glycerol having three fatty acids.

SUMM Chemical Abstracts, Vol. 92, Abstract 17761w, (1980) "Characterization of **sterol ester synthetase** in *Saccharomyces cerevisiae*" discloses that cell free extracts of *Saccharomyces cerevisiae* catalyzed the synthesis of fatty acid **ester** of **sterol** from cholesterol, fatty acid, ATP, and CoA or from cholesterol and fatty acyl CoA. The enzyme involved in the formation of the **ester** is acyl-CoA-**sterol**-O-acyltransferase.

L2 ANSWER 9 OF 11 WPIDS COPYRIGHT 2002 DERWENT INFORMATION LTD  
ACCESSION NUMBER: 1974-74217V [42] WPIDS  
TITLE: Sterols prep from plant sources - esp tall oil pitch,  
by extn. processes not requiring high temps and pressures.  
DERWENT CLASS: B01 T05  
PATENT ASSIGNEE(S): (PROC) PROCTER & GAMBLE CO  
COUNTRY COUNT: 1  
PATENT INFORMATION:

PATENT NO	KIND	DATE	WEEK	LA	PG
US 3840570	A	19741008	(197442)*		

PRIORITY APPLN. INFO: US 1970-95735 19701207; US 1972-277935  
19720804

L2 ANSWER 10 OF 11 WPIDS COPYRIGHT 2002 DERWENT INFORMATION LTD  
ACCESSION NUMBER: 1973-50108U [35] WPIDS  
TITLE: Hypocholesterolemic cooking and salad oil compsn - contg  
plant sterol esters and liquid base  
glyceride.  
DERWENT CLASS: B04 D13  
PATENT ASSIGNEE(S): (PROC) PROCTER & GAMBLE CO  
COUNTRY COUNT: 1  
PATENT INFORMATION:

PATENT NO	KIND	DATE	WEEK	LA	PG
US 3751569	A		(197335)*		

PRIORITY APPLN. INFO: US 1969-842698 19690717; US 1972-217708  
19720112

WO 99/56558.

US 5,502,045

PATENT NO	KIND	APPLICATION	DATE
WO 2001054686	A2	WO 2001-US2382	20010125
AU 2001034548	A	AU 2001-34548	20010125

FILING DETAILS:

PATENT NO	KIND	PATENT NO
AU 2001034548	A Based on	WO 200154686

PRIORITY APPLN. INFO: US 2000-178778P 20000128